ndependent basket lifts



Modular Cooking Range Line Automatic Electric Pasta Cooker (5.3gal single tank) w/ (2) independent programmed basket lifts

ITEM #		
MODEL #		
NAME #		
NAME #		
SIS #		



# Modular Cooking Range Line

Automatic Electric Pasta Cooker (5.3gal single tank) w/ (2) independent programmed basket lifts

371174 (E7PCED1KF1)

Auto Pasta Cooker, Ele, 5.3gal, 208V

# **Short Form Specification**

#### Item No.

Unit to be Electrolux 700XP HP Automatic Electric Pasta Cooker, 5.3gal single tank. Electric characteristics to be 208V/3ph/60Hz. Unit to feature infrared heating system. The unit shall feature constant starch removal during the cooking process. The tank is pressed in 316 type Stainless steel to protect against corrosion. Control panel with energy regulator to regulate working conditions. Height adjustable feet in stainless steel. Exterior panels of unit in Stainless steel with Scotch Brite finish. One piece pressed work top in 0.06" (1.5mm) thick Stainless Steel. Unit has right-angled side edges to allow flush-fitting junction between units.





## APPROVAL:

### **Main Features**

AIA#

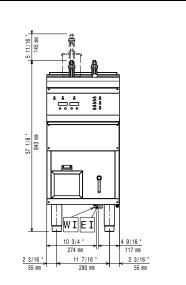
- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to have infared heating system positioned beneath the base of the well.
- Water basin in 316 type Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- 5.3gal (20lt) water basin.
- Electric pre-heating system built-in to the unit for high thermal efficiency and rapid temperature recovery.
- Electrically-heated 3.5kW water boiler guarantees high thermal efficiency, rapid temperature recovery and a superior production rate.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel with switch to regulate rapid filling and refilling with pre-heated water.
- EnergyControl: unique feature for fine power adjustment to control boiling level and optimize energy consumption.
- Safety thermostat to avoid operation without water.
- Large drain with manual ball-valve for fast emptying of well.
- Automatic lifting system: two stainless steel basket suppots, holding one GN 1/2 basket each, to provide automatic lifting of baskets upon cycle termination. Possibility to program 5 different cooking times per basket in addition to the selection of 4 different boiling cycles, from gentle (homemade fresh pasta) to full power (regular pasta).
- All major compartments located in front of unit for ease of maintenance.
- IPX4 water resistance certification.
- Unit delivered with four 2" (50mm) legs in stainless steel as standard (all round Stainless steel kick plates as option).

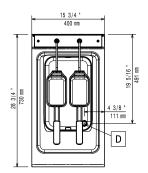
#### Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 0.06" (1.5mm) work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

### **Included Accessories**



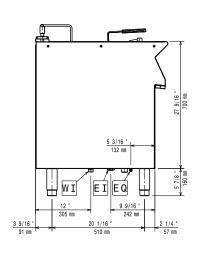




= Drain

Electrical connection = Equipotential screw

WI = Water inlet



#### **Electric**

Front

Top

Side

Supply voltage:

371174 (E7PCED1KF1) 208 V/3 ph/60 Hz

Amps: 23 A Electrical power, max: 8.6 kW **Total Watts:** 8.6 kW

Water:

Drain "D":

Incoming Cold/hot Water

3/4" line size: Total hardness: 5-50 ppm

Electrolux recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

# **Key Information:**

Usable well dimensions

9 13/16" (250 mm) (width):

Usable well dimensions (depth):

Usable well dimensions

15 3/4" (400 mm)

(height):

External dimensions, Width:

11 13/16" (300 mm) 15 3/4" (400 mm)

External dimensions, Depth: 28 3/4" (730 mm) External dimensions, Height: 33 7/16" (850 mm)

Net weight: 121 lbs (55 kg) 18 1/8" (460 mm) Shipping width: Shipping depth: 32 1/4" (820 mm)

Shipping height: 44 7/8" (1140 mm) Shipping weight: 154 lbs (70 kg) Shipping volume: 15.18 ft<sup>3</sup> (0.43 m<sup>3</sup>)

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 6" (150 mm) should be maintained or some

form of heat insulation fitted.